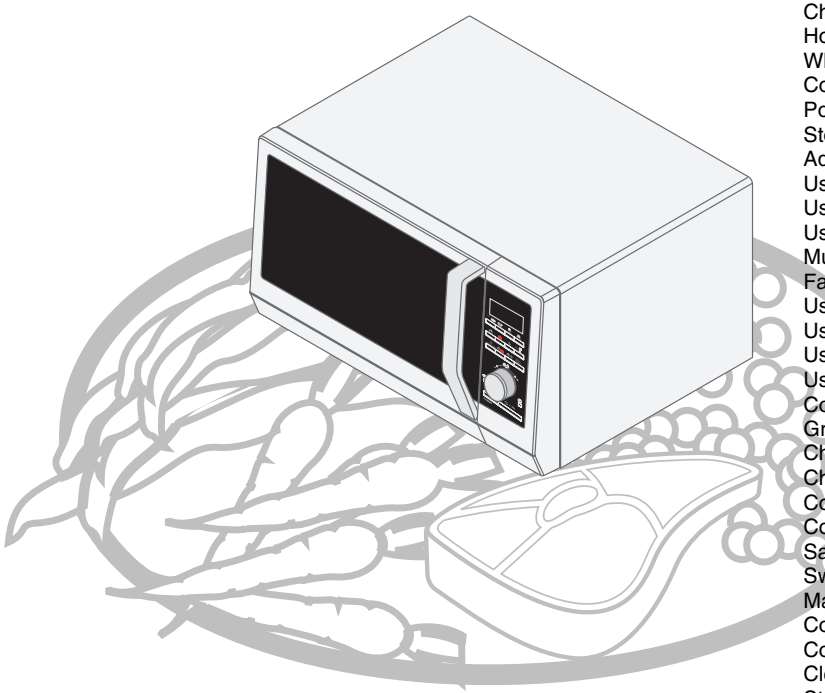
SAMSUNG

MICROWAVE OVEN

Owner's Instructions and Cooking Guide

CE137NEL



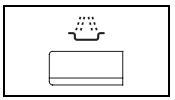
"Quick" Look-up Guide 2
Using the Steam Cleaning 2
Control Panel 3
Oven 3
Accessories 4
Using this Instruction Booklet 5
Safety Precautions 5
Installing Your Microwave Oven 6
Setting the Time 7
Checking that Your Oven is Operating Correctly 7
How a Microwave Oven Works 7
What to Do if You are in Doubt or You have a Problem 8
Cooking/Reheating 8
Power Levels and Time Variations 9
Stopping the Cooking 9
Adjusting the Cooking Time 9
Using the Auto Cook Feature 10
Using the Auto Reheat Feature 11
Using the Power Defrost Feature 12
Multistage Cooking 13
Fast Preheating the Oven 13
Using the Indian Recipe Feature 14
Using the Auto Steam / Crusty Cook Feature 17
Using the Manual Steam Cook Function 19
Using the Manual Crusty Cook Function 21
Cooking by Convection 23
Grilling 23
Choosing the Heating Element Position 24
Choosing the Accessories 24
Combining Microwaves and the Grill 24
Combining Microwaves and Convection 25
Safety-locking Your Microwave Oven 26
Switching the Beeper Off 26
Manual Stop Turntable Function 26
Cookware Guide 27
Cooking Guide 28
Cleaning Your Microwave Oven 36
Storing and Repairing Your Microwave Oven 37
Technical Specifications 37

Code No.: DE68-03562A

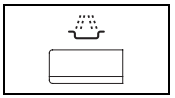
EN

"Quick" Look-up Guide

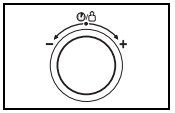
I want to cook some food



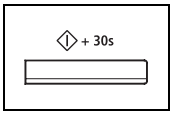
1. Place the food in the oven.
Press the **Microwave**( ) button.



2. Press the **Microwave**( ) button until the appropriate power level is displayed.



3. Select the cooking time by turning the **dial knob** as required.

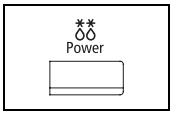


4. Press **Start**( ) button.
Result: Cooking starts
- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

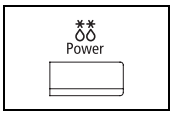
I want to add an extra 30 seconds

Leave the food in the oven.
Press **+30s** button one or more times for each extra 30 seconds that you wish to add.

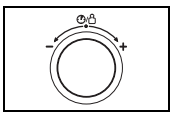
I want to Power defrost some food



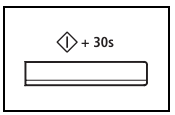
1. Place the frozen food in the oven.
Press the **Power Defrost**( ) button.



2. Select the food category by pressing the **Power Defrost**( ) button, until the desired food category is selected.



3. Select the weight by turning the **dial knob** as required.

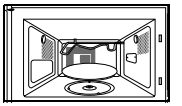


4. Press **Start**( ) button.
Result: Defrosting starts
- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

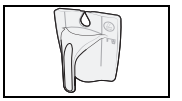
Using the Steam Cleaning

The steam provided by steam clean system will soak the cavity surface. After using steam clean function, you can easily clean the cavity of oven.

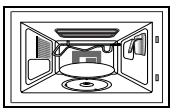
- Use this function only after the oven has completely cooled. (Room temperature)
- Use normal water only,and no distilled water.
- It will be more better if you do a deodorization function after using Steam cleaning.
- If the door is opened during this operation "E - 47" will be displayed. (The water in the oven will be very hot due to the steam cleaning function.)



1. Open the Door.



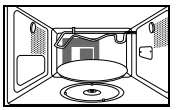
2. Fill with water following guide line inside the water bowl.
(The line is about 30ml.)



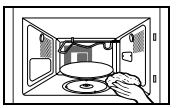
3. Please attach the water bowl in right side of the oven

4. Close the door.

5. Press the **Steam clean** ( ) button.
(Bulb does work during Steam cleaning time.)



6. Open the Door.

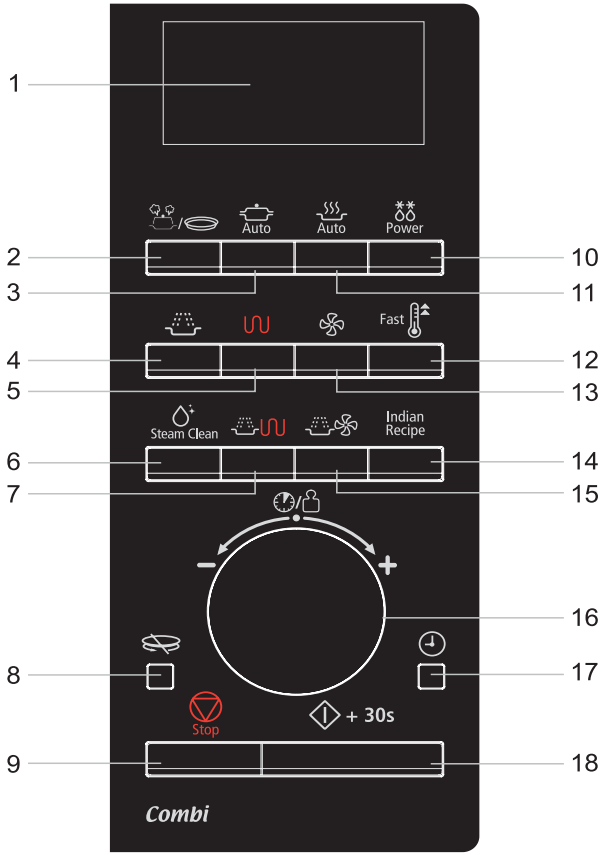


7. Please clean cavity of oven with dried dishtowel.
Remove the turntable and only under rack with kitchen paper.

Warning!

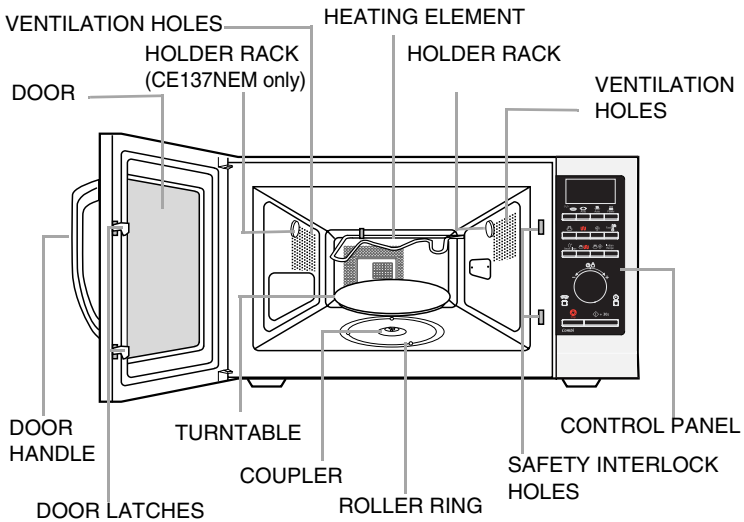
- Water Bowl only can be use during "**Steam Clean**" mode.
- When cooking non-liquid items, remove water bowl because It will damage and cause fire to the microwave oven.

Control Panel



1. DISPLAY
2. AUTO STEAM & CRUSTY COOK FEATURE BUTTON
3. AUTO COOK FEATURE BUTTON
4. MICROWAVE BUTTON
5. GRILL BUTTON
6. STEAM CLEAN BUTTON
7. MICROWAVE+GRILL BUTTON
8. TURNTABLE ON/OFF BUTTON
9. STOP / CANCEL BUTTON
10. POWER DEFROST FEATURE BUTTON
11. AUTO REHEAT FEATURE BUTTON
12. AUTO FAST PREHEAT SELECTION BUTTON
13. CONVECTION BUTTON
14. INDIAN RECIPE FEATURE BUTTON
15. MICROWAVE+CONVECTION BUTTON
16. DIAL KNOB (Cook time, Weight and serving size)
17. CLOCK SETTING BUTTON
18. START / +30S BUTTON

Oven

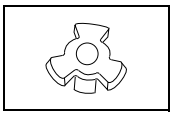


EN

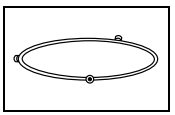
Accessories

EN

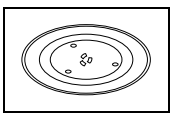
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



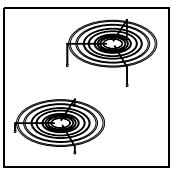
1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.
   Purpose: The coupler rotates the turntable.



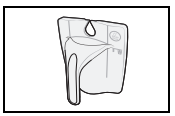
2. **Roller ring**, to be placed in the center of the oven.
   Purpose: The roller ring supports the turntable.



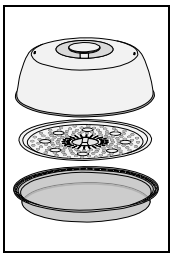
3. **turntable**, to be placed on the roller ring with the center fitting on to the coupler.
   Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



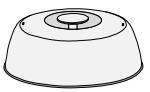
4. **Metal racks** (High rack, Low rack), to be placed on the turntable.
   Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking**.



5. **Clean water bowl,** to be placed in the right side of the oven.
   Purpose: The water bowl can be used to clean.



6. **Pro Steamer / Crusty plate** to be placed on the turntable.
   Purpose: The Pro Steamer can be used to steam crusty cook.
   The Crusty plate is used to brown food better in the microwave or grill combination cooking modes and to keep pastry and pizza dough crisp.



Stainless Steel Lid

Steam Tray

Steam Plate / Crusty Plate

✻

Caution!!

- Never use this Pro Steamer with a different product or model.
  It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside.
  When you use this Pro Steamer, pour at least 500ml of water before use.
  If the amount of water is less than 500ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- The Pro Steamer should be used only in the mode of "**Auto steam / Crusty cook** ( ) **: S-1 to S-5**".
- The crusty plate should be used only in the mode of "**Auto steam / Crusty cook** ( ) **: C-1 to C-5**".
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate / Crusty plate.
  The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

Using this Instruction Booklet

Thank you for purchasing a SAMSUNG microwave oven. Your Owner's Instructions contains much valuable information on cooking with your new microwave oven:

- ***Safety precautions***
- ***Accessories and cookware***
- ***Useful cooking tips***

Inside the cover you will find a quick look-up guide explaining three basic cooking operations:

- ***Cooking (microwave mode)***
- ***Defrosting***
- ***Adding an extra 30 seconds, if the dish is inadequately cooked or requires additional reheating***

At the end of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily. The illustrations in the step-by-step procedures use two different symbols.

Important **Note**

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door (bent)
(2) Door hinges (broken or loose)
(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

EN

IMPORTANT SAFETY INSTRUCTIONS.
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.
Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

- Only use utensils that are suitable for use in microwave ovens;
  DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.
  Remove wire twist ties from paper or plastic bags.
  Reason: Electric arcing or sparking may occur and may damage the oven.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
  Do not use your microwave oven to dry papers or clothes.
- Small amounts of food require shorter cooking or heating time.
  If normal times are allowed they may overheat and burn.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation
  ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
  Stir during heating, if necessary, and ALWAYS stir after heating.
  In the event of scalding, follow these FIRST AID instructions:
  * Immerse the scalded area in cold water for at least 10 minutes.
  * Cover with a clean, dry dressing.
  * Do not apply any creams, oils or lotions.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
  NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
  Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- The oven should be cleaned regularly and any food deposits removed;
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
  The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.

Safety Precautions (continued)

- **DO NOT** touch heating elements or interior oven walls until the oven be cooled down.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
  Do not operate this appliance if it has a damaged power cable or plug.
- Stand at arms length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

- You may notice a Clicking sound during operation(especially when the oven is defrosting).

Reason: This sound is normal when the electrical power output is changing.

- **DO NOT** operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.
  It is best to leave a glass of water inside the oven at all times.The water will absorb the microwaves energy if the oven accidently started.
- The microwave oven shall not be placed in a cabinet

IMPORTANT

- Young children should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.(If provided)

WARNING:
If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:
It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:
Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

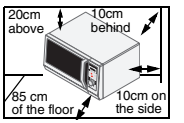
WARNING:
When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

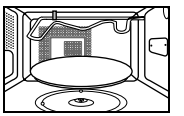
WARNING:
Accessible parts may become hot during use. Young children should be kept away.

- For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.

Installing Your Microwave Oven

Place the oven on a flat level surface 85cm above the floor. The surface should be strong enough to safety bear the weight of the oven.





1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.
2. Remove all packing materials inside the oven.
   Install the roller ring and turntable.
   Check that the turntable rotates freely.
3. This microwave oven has to be positioned so that plug is accessible.

☛ If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

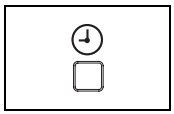
☛ Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

Setting the Time

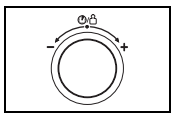
Your microwave oven has an inbuilt clock. The time can be displayed in either the 12-hour or 24-hour notation. You must set the clock:

- ***When you first install your microwave oven***
- ***After a power failure***

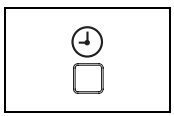
✉ Do not forget to reset the clock when you switch to and from summer or winter time.



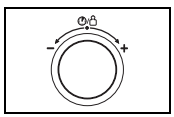
1. **To display the time in the...** / **Then press the Clock(🕘) button...**
   12-hour notation — Once
   24-hour notation — Twice



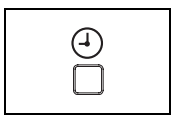
2. Turn the **dial knob** to set the hour.



3. Press the **Clock**(🕘) button.



4. Turn the **dial knob** to set the minute.



5. When the right time is displayed, press the **Clock**(🕘) button to start the clock.
   Result: The time is displayed whenever you are not using the microwave oven.

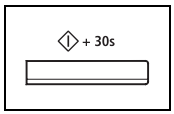
Checking that Your Oven is Operating Correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "What to Do if You are in Doubt or Have a Problem" on the page.

EN

✉ The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100% - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turntable. Close the door.



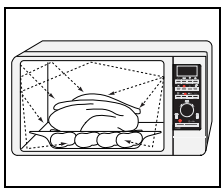
Press the **Start**(◇) button and set the time to 4 or 5 minutes, by pressing the **Start**(◇) button the appropriate number of times.
Result: The oven heats the water for 4 or 5 minutes. The water should then be boiling.

How a Microwave Oven Works

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.
You can use your microwave oven to:

- ***Defrost***
- ***Reheat***
- ***Cook***

Cooking Principle



1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

☛ As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

EN

What to Do if You are in Doubt or You have a Problem

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

- The following are normal occurrences.
  - Condensation inside the oven
  - Air flow around the door and outer casing
  - Light reflection around the door and outer casing
  - Steam escaping from around the door or vents
- The food is not cooked at all
  - Have you set the timer correctly and pressed the **Start**(◇) button?
  - Is the door closed?
  - Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered.
- The food is either overcooked or undercooked
  - Was the appropriate cooking length set for the type of food?
  - Was an appropriate power level chosen?
- Sparking and cracking occur inside the oven (arcing)
  - Have you used a dish with metal trimmings?
  - Have you left a fork or other metal utensil inside the oven?
  - Is aluminium foil too close to the inside walls?
- The oven causes interference with radios or televisions
  - Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
    - * Solution: Install the oven away from televisions, radios and aerials.
  - If interference is detected by the oven's microprocessor, the display may be reset.
    - * Solution: Disconnect the power plug and reconnect it. Reset the time.
- "E - 24" message indicates
  - The "E - 24" message is automatically activated prior to the microwave oven overheating. Should the "E - 24" message be activated, then depress the "Stop/Cancel" key to utilize the initialization mode.

If the above guidelines do not enable you to solve the problem, then contact your local Samsung customer service centre.
Please have the following information read;

- ***The model and serial numbers, normally printed on the rear of the oven***
- ***Your warranty details***
- ***A clear description of the problem***

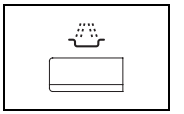
Then contact your local dealer or SAMSUNG aftersales service.

Cooking/Reheating

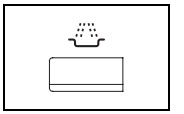
The following procedure explains how to cook or reheat food.

☛ ALWAYS check your cooking settings before leaving the oven unattended.

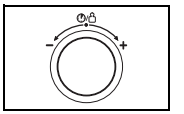
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.



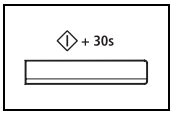
1. Press the **Microwave**( ) button.
Result: The following indications are displayed:
(microwave mode)



2. Select the appropriate power level by pressing the **Microwave**( ) button again until the corresponding output power is displayed. Refer to the power level table below for further details.



3. Set the cooking time by turning the **dial knob**.
Result: The cooking time is displayed.



4. Press the **Start**(◇) button.
Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:
- The oven will beep and flash "0" four times. The oven will then beep one time per minute.

✉ If you would like to know the current Power Level of the oven cavity, press **Microwave**( ) button once. If you would like to change the power level during cooking, press the **Microwave**( ) button twice or more times to select the desired power level.

Quick Start:

✉ If you wish to heat a dish for a short period of time at maximum power (900W), you can also simply press the **Start**(◇) button once for each 30 seconds of cooking time. The oven starts immediately.

Power Levels and Time Variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power Level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

Stopping the Cooking

You can stop cooking at any time so that you can:

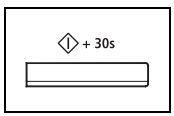
- ***Check the food***
- ***Turn the food over or stir it***
- ***Leave it to stand***

To stop the cooking...	Then...
Temporarily	Open the door. Result: Cooking stops. To resume cooking, close the door again and press the **Start**(◇) button.
Completely	Press the **Stop** button. Result: Cooking stops. If you wish to cancel the cooking settings, press the **Stop** button again.

Adjusting the Cooking Time

You can increase the cooking time by pressing +30s button once for each 30seconds to be added.

- ***Check how cooking is progressing at any time simply by opening the door***
- ***Increase the remaining cooking time***



To increase the cooking time of your food, press the **Start**(◇) button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **Start**(◇) button six times.

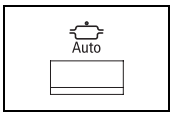
Using the Auto Cook Feature

EN

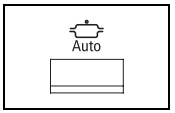
The four Auto Cook( ) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You can adjust the size of the serving by turning the dial knob.
You can adjust the size of the serving by turning the Jog Dial.

☛ Use only recipients that are microwave-safe.

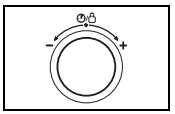
Open the door. Place the food in the centre of the turntable. Close the door.



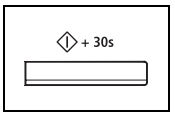
1. Press the **Auto Cook**( ) button.



2. Select the type of food that you are cooking by pressing the **Auto Cook**( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the size of the serving by turning the **dial knob**.



4. Press the **Start**(◇) button.
Result: The food is cooked according to the pre-programmed setting selected.
◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

The following table presents various Auto Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 and 3 use a combination of microwaves and grill cooking.

Programmes no 2 cooks using a microwave and convection combination. And programme no 4 uses a combination of microwaves, convection and microwaves & grill.

Code	Food	Serving Size	Standing Time	Recommendations
1	Jacket Potatoes	2 x 200 g 4 x 200 g 6 x 200 g	4-5 min	Take potatoes with similar size and weight of circa 200g per potato. Wash and prick the skin with a fork. Put 2 potatoes opposite to each other and 4 or 6 potatoes in a circle on the high rack. Turn over, when the oven beeps.
2	Roast Chicken	700 g 900 g 1100 g 1300 g 1500 g 1700 g 1900 g	5-10 min	Brush the chicken with oil and spice it with pepper, salt and paprika. Put it on the low rack with the breast-side down. Turn over, when the oven beeps.
3	Chicken Pieces	200-300 g 400-500 g 600-700 g 800-900 g	3 min	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them on the high rack with the skin-side down. Turn over, when the oven beeps.
4	Roast Lamb	900-1000 g 1200-1300 g 1400-1500 g	10-15 min	Brush the lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Turn over, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil.

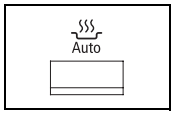
Using the Auto Reheat Feature

EN

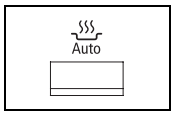
The four Auto Reheat( ) features provide four pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the dial knob.

☛ Use only recipients that are microwave-safe.

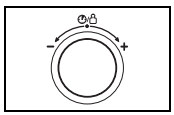
Open the door. Place the food in the centre of the turntable. Close the door.



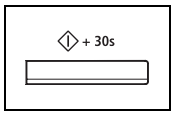
1. Press the **Auto Reheat** ( ) button.



2. Select the type of food that you are cooking by pressing the **Auto Reheat** ( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the size of the serving by turning the **dial knob**.



4. Press the **Start**(◇) button.
Result: The food is cooked according to the pre-programmed setting selected.
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

The following table presents various Auto Reheat Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 and 2 are running with microwave energy only.

Programmes no 3 and 4 are running with a combination of microwaves and convection.

Code	Food	Serving Size	Standing Time	Recommendations
1	Ready-Meal (chilled)	300-350 g 400-450 g 500-550 g	3 min	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
2	Soup/ Sauce (chilled)	200-250 ml 300-350 ml 400-450 ml 500-550 ml 600-650 ml 700-750 ml	2-3 min	Pour into a deep ceramic soup plate or bowl and cover during heating and standing. Stir carefully before and after standing time.
3	Pizza (frozen)	300 g 400 g 500 g	-	Place frozen pizza on the high rack.
4	Bread Rolls (frozen)	100-150 g (2pcs) 200-250 g (4pcs) 300-350 g (6pcs) 400-450 g (8pcs)	3-5 min	Put 2 to 6 frozen bread rolls in a circle on the low rack. Put 8 frozen bread rolls equally on the low and high rack. This program is suitable for small frozen bakery products like ready baked bread rolls, ciabatta rolls and small baguettes.

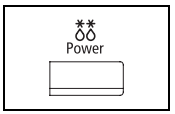
Using the Power Defrost Feature

EN

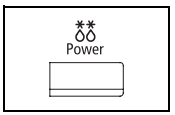
The Power Defrost ( ) feature enables you to defrost steaks/ chops/ minced meat/ chicken pieces, meat joint, chicken, fish, bread and Cake. The defrost time and power level are set automatically. You simply select the programme and the weight.

☛ Use only containers that are microwave-safe.

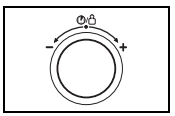
Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.



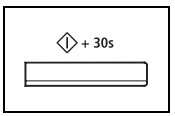
1. Press the **Power Defrost** ( ) button.



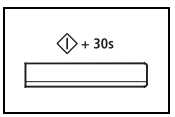
2. Select the type of food that you are cooking by pressing the **Power Defrost** ( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the food weight by turning the **dial knob**.



4. Press **Start**(◊) button.
Result:
- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.



5. Press the **Start**(◊) again to finish defrosting.
Result: When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

☛ You can also defrost food manually. To do so, select the microwave function with a power level of 180 W. Refer to the section entitled “Defrosting” on page 31 for further details.

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting. Place meat, poultry and fish on a ceramic plate.

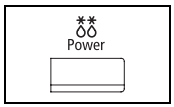
Code	Food	Serving Size	Standing Time	Recommendations
1	**Steaks/ Chops/ Minced Meat/ Chicken Pieces**	200-1200g	10 - 60 min	Shield the edges with aluminium foil. When the oven beeps, turn the plieces over. This programme is suitable for flat pieces of meat or poultry, like steaks, chops, chicken legs, chicken or duck breast and minced meat.
2	**Meat Joint**	600-2000g	20 - 90 min	Shield the edges with aluminium foil. When the oven beeps, turn the meat joint over. This programme is suitable for a joint of meat (pork, lamb) or a lamb leg.
3	**Chicken**	600-2000g	20 - 60 min	Shield the leg and wing tips with aluminium foil and put the chicken first breast-side down. When the oven beeps, turn the chicken over. This programme is suitable for whole chicken.
4	**Fish**	200-2000g	20 - 50 min	Shield the tail of a whole fish with aluminium foil. When the oven beeps, turn the fish over. This programme is suitable for whole fishes as well as for fish fillets.
5	**Bread**	100-1000g	5 - 20 min	Put bread slices horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle.
6	**Cake**	100-1500g	5 - 60 min	Place cake on a turntable. This programme is suitable for all kinds of yeast cake, sponge cake, cheese cake, puff pastry, fruit cake and cream cake rolls. It is not suitable for gateaux or cake with cream or chocolate topping and icing.

Multistage Cooking

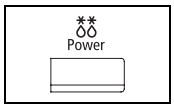
Your microwave oven can be programmed to cook food in up to three stages (the Convection , Microwave+Convection and Fast Preheat mode can not be used in Multistage cooking). Example: You wish to Power defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 1.8 kg chicken in three stages:

- ***Defrosting***
- ***Microwave cooking for 30 minutes***
- ***Grill for 15 minutes***

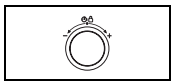
☛ Defrosting must be the first stage. Combination and Grill can only be used once during the remaining two stages, However microwave can be used twice(at two different power levels).



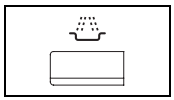
1. Press the **Power Defrost** (Power) button.



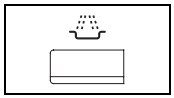
2. Select the type of food that you are cooking by pressing the **Power Defrost** (Power) button.



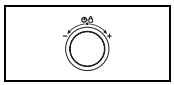
3. Set the weight by turning the **dial knob** the appropriate number of times (1800 g in the example).



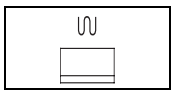
4. Press the **Microwave** ( ) button.



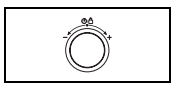
5. Set the microwave power level by pressing the **Microwave** ( ) button to select the appropriate Power Level (450W in the example).



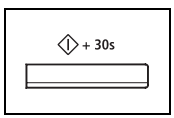
6. Set the cooking time by turning the **dial knob**. (30 minutes in the example)



7. Press the **Grill** ( ) button.



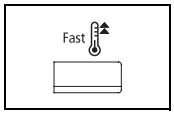
8. Set the cooking time by turning the **dial knob**. (15 minutes in the example).



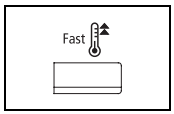
9. Press **Start**( ) button.
Result: Cooking starts:
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

Fast Preheating the Oven

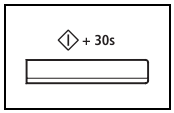
For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically. Check that the heating element is in the correct position for type of cooking that you require.



1. Press the **Fast Preheat** (Fast) button.
Result: The following indications are displayed: 250°C (temperature)



2. Press the **Fast Preheat** (Fast) button one or more times to set the temperature.



3. Press the **Start**( ) button.
Result: The oven is preheated to the requested temperature.
- ◆ Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
- ◆ After 10 minutes, the beeps 4 times and the operation stops.

✉ In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

✉ If you would like to know the current temperature of oven cavity, press **Fast Preheat** (Fast) button.

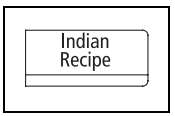
EN

Using the Indian Recipe Feature

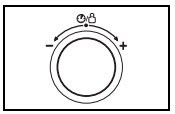
EN

With the Indian Recipe feature, the cooking time is set automatically. First, place the food in the centre of the turntable on rack and close the door.

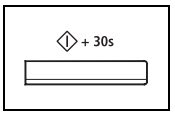
1. Press the **Indian Recipe** button.



2. Select the type of food that you are cooking by pressing the **Indian Recipe** button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the size of the serving by turning the **dial knob**.



4. Press **Start**(⏀) button.
Result: The food is cooked according to the pre-programmed setting selected.
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

The following table presents Auto Programmes for types of food and Indian Recipe which are favoured by children and for trendy finger food. It contains its quantities, standing times and appropriate recommendations.
Programmes no 1, 2, 3, 4 and 5 are running with microwave energy only.

Code	Food	Serving Size	Standing Time	Ingredients	Recommendations
1.	Veg-Pulao	50 g	4-5 min.	**Rice**-½ cup(washed and soaked in 1 cup water for ½ hr) **Veg.**- ¼ cup(carrot, bean, peas, cauliflower cut into 2cm pieces), **Oil**-½ tsp, **Salt**-½ tsp, **Clove**-1, **Cinnamon**-¼ inch, **Cumin seed**- ½ tsp, **Bay leaf**-1,	Add rice water all veg. salt and whole spices in a microwave safe bowl with lid or cover with cling film.
		100 g	4-5 min.	**Rice**-¾cup(washed and soaked in 1½ cup water for ½ hr) **Veg.**- ½ cup (carrot, beans, peas, cauliflower cut into 2cm pieces), **Oil**-1 tsp, **Salt**-¾tsp, **Clove**-2, **Cinnamon**-¼ inch, **Cumin seed**-½ tsp, **Bay leaf**-1	
		150 g	4-5 min.	**Rice** -1cup(washed and soaked in 2cup water for ½ hr) **Veg.** -¾cup(carrot, beans, peas, cauliflower cut into ½ inch pieces), **Oil** -1 tsp, **Salt** -1 tsp, **Clove**- 2-3 , **Cinnamon**-½ inch, **Cumin seed**-1 tsp, **Black cardamom**-½(seeds), **Bay leaf** -1	
		200 g	4-5 min.	**Rice**-1 ½ cup (washed and soaked 3 cup water for ½ hr) **Veg.** - 1 cup (carrot, beans, peas cauliflower cut into ½ inch pieces), **Oil** - 2 tsp, **Salt** -1 ½ tsp **Clove**- 3-4, **Cinnamon**-1 inch, **Cumin seed**- ½ tsp, **Black cardamom**-1(seeds), **Bay leaf** -1-2.	
2.	Instant idli	4 pcs	3-4 min.	**Sooji** -½ cup, **Curd**(normal thick)-½ cup, **Salt**-½ tsp, **Eno salt**-½ tsp, **Lemon juice**-½ tsp (optional), **Roosted nuts and green chilies** (chopped)-optional, **Heeng**- 1 pinch	Mix sooji ,curd, salt lemon juice, green chilles and nuts in a bowl. Add eno salt and mix. Pour into greased microwave safe bowls(Katories or idli maker). Arrange katories in circle on turntable and cover with cloth napkin.
		8 pcs	3-4 min.	**Sooji** -1cup, **Curd** (normal thick)-1 cup, **Salt**-1 tsp, **Eno salt**-¾ tsp, **Lemon juice** -1 tsp (optional) **Roosted nuts and green chilies** (chopped)-optional, **Heeng** -1 pinch	

EN

Code	Food	Serving Size	Standing Time	Ingredients	Recommendations
3.	Kadhai Paneer	150-200 g	3 min.	**Paneer** (cottage cheese)-150gm, **Capsicum-**½ small chopped, **Tomato**-1 small chpped, **Garlic paste**-¼ tsp, **Ginger**-¼ inch shredded, **Salt-** ½ tsp , **Sugar**-½ tsp, **Red chili dry whole**-1, **Red chili powder**-1/3tsp, **Garam masala**-¼ tsp, **Dhaniya powder-**1 tsp, **Kastoori methi**-1tsp, **Oil**- ¾ tsp (optional) , **Tomato puree**-1 tbsp.	Mix all ingredients in microwave safe bowl, cook uncovered
		200-250 g	3 min.	**Paneer** (cottage cheese)-175gm, **Capsicum-**1 small chopped, **Tomato**- ½ medium chopped, **Garlic paste**-½ tsp, **Ginger**-¼ inch shredded, **Salt-** ¾ tsp, **Sugar**-1 tsp, **Red chili dry whole**-2-3, **Red chili powder-**½ tsp, **Garam masala-**½ tsp, **Dhaniya powder-** 1 ½ tsp, **Kastoori methi**-1 ½tsp, **Oil**- 1 tsp (optional), **Tomato puree**-2 ½ tbsp.	
		250-300 g	3-4 min.	**Paneer** (cottage cheese)-275gm, **Capsicum**-1 small cut into long thin slices, **Tomato**-1 medium chopped, **Garlic paste**-1tsp, **Ginger**-1 inch shredded, **Salt**- 1 tsp, **Sugar**- 1 ½ tsp, **Red chili dry whole**- 2-3, **Red chili powder-**1 tsp, **Garam masala-** ¾ tsp, **Dhaniya powder**-2 tsp, **Kastoori methi**-2 tsp ,**Oil –** 1 ½ tsp (optional) , **Tomato puree**- 4 tbsp.	

Code	Food	Serving Size	Standing Time	Ingredients	Recommendations
3.	Kadhai Paneer	300-350 g	3-4 min.	**Paneer** (cottage cheese)-325gm, **Capsicum-**1 medium cut into long thin slices, **Tomato**-1 medium chopped, **Garlic paste** -1 tsp, **Ginger**-1 inch shredded, **Salt-** 1 ½ tsp, **Sugar**- 2 tsp, **Red chili dry whole**-2-3, **Red chili powder-**1tsp, **Garam masala**-¾ tsp, **Dhaniya powder**-2 ½tsp, **Kastoori methi**-2 ½ tsp, **Oil** - 1½ tsp(optional), **Tomato puree**-5 tbsp.	Mix all ingredients in microwave safe bowl, cook uncovered
		350-400 g	3-4 min.	**Paneer** (cottage cheese)-375gm, **Capsicum**-1 medium cut into long thin slices, **Tomato** -1 ½ small chopped, **Garlic paste**- 1 ½ tsp, **Ginger**-1 ½ inch shredded, **Salt-**2 tsp, **Sugar**- 2 tsp, **Red chili dry whole** - 3-4, **Red chili powder-** 1 ½ tsp, **Garam masala**-1 tsp, **Dhaniya powder**-3tsp, **Kastoori methi**- 2 ½ tsp, **Oil**-2 tsp (optional) , **Tomato puree** - 6 tbsp.	
		400-450 g	4-5 min.	**Paneer** (cottage cheese)-425gm, **Capsicum –** 1 ½ medium cut into long thin slices, **Tomato** -1 big chopped, **Garlic paste**-2 tsp, **Ginger**-2 inch shredded, **Salt**-2 ½ tsp, **Sugar**-3 tsp, **Red chili dry whole** -3-4, **Red chili powder** 2 tsp, **Garam masala-** 1 tsp, **Dhaniya powder**-4tsp, **Kastoori methi**-3-4tsp, **Oil-**2 tsp (optional) , **Tomato puree** -7 tbsp.	

EN

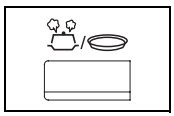
Code	Food	Serving Size	Standing Time	Ingredients	Recommendations
4.	Instant Dhokla	4 pcs	2-3 min.	**Sooji**-1/8 cup, **Besan**-3/8 cup, **Curd** normal thick-½ cup, **Salt**-½ tsp, **Sugar**-1 tsp, **Lemon juice**-½ tsp(optional), **Haldi**-¼tsp, **Eno salt**-½ tsp, **Chopped green coriander or curry leaves –**optional.	Add besan, sooji, curd, salt sugar, haldi, lemon juice and green leaves in a bowl ,mix properly. Add eno salt and mix , pour into greased microwave safe small bowls(katories or idlli maker) Note: keep katories in circle on turn table cover with cloth napkin
		8 pcs	4 min.	**Sooji**-¼cup, **Besan**-¾cup, **Curd** normal thick-1 cup, **Salt**-1 tsp, **Sugar**-2 tsp, **Lemon juice**-1tsp(optional), **Haldi**-½ tsp, **Eno salt**-¾ tsp, **Chopped green coriander or curry leaves** –optional.	

Code	Food	Serving Size	Standing Time	Ingredients	Recommendations
5.	Chocolate Cake	200-250 g	5 min.	**Refined flour**-50gm (½ cup), **Eggs**-1, **Butter**-50gm(¼cup), **Caster sugar**-50gm (¼cup), **Baking powder**-¼tsp, **Cocoa powder**-1-2 tsp, **Milk-**1/8 cup (to make batter pouring), **Vanilla essence**-few drops.	Shift the flour with baking powder & cocoa powder for 2 to 3 times , keep aside. Beat eggs separately till fluffy. Beat together softened butter &caster sugar till it becomes light and creamy. Add flour mixture gradually & mix. Add milk and essence. Make the batter of pouring consistency. Line a microwave safe bowl with butter paper or oil & pour in batter. Note: Add chopped walnuts to make it Walnut chocolate cake
		400-450 g	6-7 min.	**Refined flour**-100gm (1 cup), **Eggs**-2, **Butter**-100gm (½ cup), **Caster sugar**-100gm (½ cup), **Baking powder** - ¾ tsp, **Cocoa powder**-2-3 tsp, **Milk**-¼ cup (to make batter pouring), **Vanilla essence**-few drops.	
		600-650 g	7-8 min.	**Refined flour**-150gm (1 ½ cup), **Eggs** -3, **Butter**-150gm (¾cup), **Caster sugar**-125gm (¾ cup), **Baking powder**-1 tsp, **Cocoa powder**-3 tsp, **Milk** - ½ cup (to make batter pouring), **Vanilla essence**-few drops.	
		800-850 g	8-10 min.	**Refined flour**-200gm (2 cup), **Eggs**- 4, **Butter**-200gm (1 cup), **Caster sugar**-175gm (1 cup), **Baking powder**- 1 ½ tsp, **Cocoa powder**-3-4 tsp, **Milk-** ½ cup to ¾cup (to make batter pouring), **Vanilla essence**-few drops.	

Using the Auto Steam / Crusty Cook Feature

EN

The Auto Steam / Crusty Cook( ) feature provide pre-programmed cooking time. You do not need to set either the cooking time or power level. You can adjust the size of the serving by turning the dial knob.
First, place the food in the centre of the turntable and close the door.

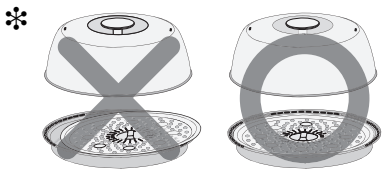


1. Press the **Auto Steam / Crusty COOK** ( ) button.

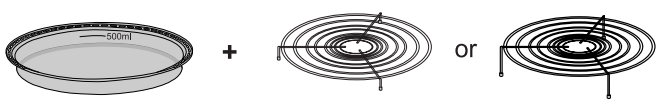
Using the Mode & Container

1. Auto steam cook : S-1 to S-5

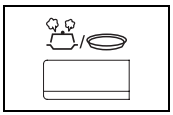
Steam plate / crusty plate Steam Tray Stainless Steel Lid



2. Auto crusty cook : C-1 to C-5

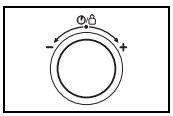


Steam plate / crusty plate Low rack high rack

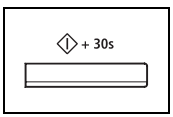


2. Select the type of food that you are cooking by pressing the **Auto Steam / Crusty COOK** ( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.

- Auto steam cook : S-1 to S-5
- Auto crusty cook : C-1 to C-5



3. Select the size of the serving by turning the **dial knob**.



4. Press **Start**( ) button.
Result: The food is cooked according to the pre-programmed setting selected.
◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

Caution!!

- Never use this Pro Steamer with a different product or model.
  It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside.
  When you use this Pro Steamer, pour at least 500ml of water before use.
  If the amount of water is less than 500ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- The Pro Steamer should be used only in the mode of "**Auto steam / Crusty cook** ( ) **: S-1 to S-5**".
- The crusty plate should be used only in the mode of "**Auto steam / Crusty cook** ( ) **: C-1 to C-5**".
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate / Crusty plate.
  The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

✉ **How to clean the Steam plate / Crusty Plate**
Clean the Steam plate / crusty plate with warm water and detergent and rinse off with clean water.

✉ Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

✻ **Please Note**
The Steam plate / crusty plate is not dishwasher-safe.

Using the Auto Steam / Crusty Cook Feature

The following table presents the various Steam / Crusty Cook Programmes, quantities, standing times and appropriate recommendations.
These programmes can only be used together with the combined steam / crusty plate accessory. Programmes number S-1 to S-5 will be used with the Pro Steamer, while programme number C-1 to C-5 will be used with the crusty plate (plate of Pro Steamer) only.

Regarding the Steam programmes (S-1 to S-5) the cooking time depends on size, thickness and type of food. These programmes are suitable for medium sized food or pieces of food. When steaming thick slices or big sized pieces of food, keep covered and let stand for 2-5 minutes after cooking.
When steaming very thin sliced food, or soft cooking vegetables, we recommend, to finish the automatic cooking process 2-3 minutes before end of time, by pressing stop button.
These programmes are running with microwave energy only.

Code	Food	Serving Size	Accessory Preparation	Recommendations
S-1	**Sliced vegetables**	200-500 g	Pro Steamer plus 500 ml cold water	Rinse and clean the vegetables, cut into slices or similar sized pieces. Pour ½ ℓ water into steam plate of Pro Steamer. Insert steam tray into steam plate, add vegetables and cover with stainless steel lid. Put Pro Steamer on turntable. This programme is suitable for medium sized pieces of vegetables such as broccoli florets, cauliflower florets, and sliced carrots.
S-2	**Whole vegetables**	200-800g	Pro Steamer plus 500 ml cold water	Rinse and clean the vegetables. Pour ½ ℓ water into the steam plate of Pro Steamer. Insert steam tray into steam plate, add vegetables and cover with stainless steel lid. Put Pro Steamer on turntable. This programme is suitable for whole vegetables, such as corn on the cob, artichokes, whole cauliflower, small potatoes and cabbage cut into quarters.
S-3	**Fish Fillets**	100-600g	Pro Steamer plus 500 ml cold water	Rinse and clean the fish fillets. Pour ½ ℓ water into the steam plate of Pro Steamer. Insert steam tray into steam plate, add fish fillets side by side. You can add salt, herbs and 1-2 tbsp, lemon juice. Cover with stainless steel lid. Put Pro Steamer on turntable. This programme is suitable for fish fillets like rose fish, pollack and cod fish.
S-4	**Boiled Eggs**	150-500 g	Pro Steamer plus 500 ml cold water	Pour ½ ℓ water into the steam plate of Pro Steamer. Insert steam tray into steam plate. Pierce 3-8 fresh eggs, each about 60g (medium size) and set into the small cavities of the tray. Cover with stainless steel lid and set Pro Steamer on turntable. After steaming keep standing for 2-5 minutes.
S-5	**Chicken breast**	100-600 g	Pro Steamer plus 500 ml cold water	Rinse and clean the chicken breast fillets. Pour ½ ℓ water into the steam plate of Pro Steamer. You can add herbs and spices to the water. Insert steam tray into steam plate, add chicken breasts in a circle and cover with stainless steel lid. Put Pro Steamer on turntable.

Using the Auto Steam / Crusty Cook Feature (continued)

Before using the Crusty Cook programmes (C-1 to C-5) preheat the Crusty plate with 600W+Grill mode or 600W+250°C for 3-5 minutes on the turntable, please follow instruction. These Programmes are running with a combination of microwaves and grill, or microwave and convection.Use oven gloves while taking out!

Code	Food	Serving Size	Accessory Preparation	Recommendations
C-1	**Frozen Pizza (-18°C)**	200g 300g 400g	Crusty plate/ 600W+Grill for 5 min.	Preheat the Crusty plate using 600W + Grill for 5 min. on turntable. Put frozen pizza on Crusty plate. Put Crusty plate on high rack.
C-2	**Frozen Mini Spring Rolls (-18°C)**	125 g (5pcs) 250 g (10pcs)	Crusty plate/ preheating 600W+250°C for 5 min.	Preheat the Crusty plate on using 600W + 250°C for 5 min. on turntable. Put spring rolls on Crusty plate. Put Crusty plate on low rack.
C-3	**Frozen Baguettes (-18C)**	150 g (1pc) 250 g (2pcs)	Crusty plate/ preheating 600W+250°C for 5 min.	Preheat the Crusty plate using 600W + 250°C for 5 min. on turntable. Put one baguette off-centre on Crusty plate, put 2 baguettes side by side on the Crusty plate. Put Crusty plate on low rack. This programme is suitable for baguettes with topping, (e.g. vegetables, ham and cheese).
C-4	**Frozen Chicken Nuggets (-18°C)**	125 g 250 g	Crusty plate/ preheating 600W+Grill for 3 min.	Preheat the Crusty plate using 600W + Grill for 3 min. on turntable. Brush Crusty plate with one tbsp. oil. Distribute chicken nuggets evenly on Crusty plate. Put Crusty plate on high rack. Turn over when the oven beeps. Push start button to continue cooking.
C-5	**Frozen Bruschetta (-18°C)**	150 g (4-5pcs) 300 g (8-9pcs)	Crusty plate/ preheating 600W+250°C for 5 min.	Preheat the Crusty plate using 600W + 250°C for 5 min. on turntable. Put bruschetta in a circle on Crusty plate. Put Crusty plate on low rack.

Using the Manual Steam Cook Function

EN

Using Pro Steamer, not only can you Auto Steam Cook, but you can also Manual Steam Cook referring to the Manual Steam Cooking table on the right.

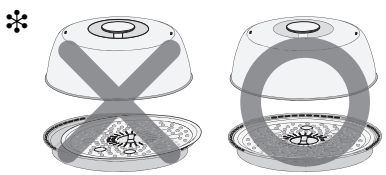
The following procedure explains how to manual steam cook.

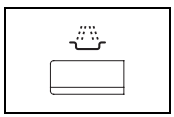
ALWAYS check your cooking settings before leaving the oven unattended.

First, place the Pro Steamer(with food) in the centre of the turntable. Then, close the door.

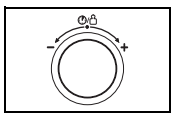
Using the Container.

Steam plate / crusty plate Steam Tray Stainless Steel Lid

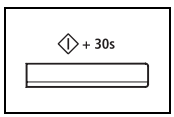




1. Press the **Microwave**( ) button.
   Result : The 900W (maximum cooking power) indications are displayed:
   Select the appropriate power level by pressing the button again until the corresponding wattage is displayed.
   Set the power level (900W) given in Manual Steam Cooking Guide on the next page.



2. Select the cooking time by turning the **dial knob** as required.
   Set the cooking time referring to the cooking time in the Manual Steam Cooking Guide on the next page.



3. Press **Start**( ) button.
   Result : The oven light comes on and the turntable starts rotating.
   1) Cooking starts and when it has finished the oven beeps four times.
   2) The end reminder signal will beep 3 times(once every minute).
   3) The current time is displayed again.

EN

Caution!!

- Never use this Pro Steamer with a different product or model. It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside. When you use this Pro Steamer, pour at least 500ml of water before use. If the amount of water is less than 500ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Caution must be taken when removing the container from inside the Pro Pro Steamer after cooking, as it will be very hot.
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate / Crusty plate. The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

✉ **How to clean the Steam plate / Crusty Plate**
Clean the Steam plate / crusty plate with warm water and detergent and rinse off with clean water.

✉ Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

❇ **Please Note**
The Steam plate / crusty plate is not dishwasher-safe.

Pour 500 ml cold water into the steam plate of Pro Steamer. Put the steam tray into the plate, add food on tray and cover with stainless steel lid. Put Pro Steamer on the turntable. The cooking time depends on size, thickness and type of food.
When steaming thin slices or small pieces we recommend to reduce the time. When steaming thick slices or big sized pieces of food you can add time.
Use the power levels and times in this table as a guide lines for steam cooking.

Fresh Food	Portion	Cold Water (ml)	Power	Time (min.)	Instructions
Broccoli, florets	400g	500	900W	12-18	Rinse and clean broccoli. Cut into similar sized florets. Put florets evenly on steam tray.
Carrots	400g	500	900W	15-20	Rinse and clean carrots and cut into even slices. Distribute slices on steam tray.
Cauliflower, whole	600g	500	900W	20-25	Clean whole cauliflower and set on steam tray.
Corn on the cob	400g (2pcs)	500	900W	23-28	Rinse and clean corn on the cobs. Put corn on the cobs side by side on steam tray.
Courgettes	400g	500	900W	10-15	Rinse courgettes and cut them into similar slices. Distribute evenly on steam tray.
Frozen Mixed Vegetables	400g	500	900W	18-23	Distribute frozen mixed vegetables (-18°C) e.g. broccoli, cauliflower, sliced carrots evenly on steam tray.
Potatoes (small)	500g	500	900W	25-30	Rinse and clean potatoes and pierce skin with a fork. Set whole potatoes evenly on steam tray.
Apples	800g (4 apples)	500	900W	15-20	Rinse and core apples. Put apples upright side by side on steam tray.
Eggs	4-6 eggs	500	900W	15-20	Pierce 4-6 fresh eggs (size M) and set them in the small cavities of steam tray. After steaming keep standing covered for 2-5 minutes.
Blue Prawns	250g (5-6pcs)	500	900W	10-15	Sprinkle blue prawns with 1-2 tablespoons lemon juice. Put them evenly on steam tray.
Fish Fillets (cod fish, rose-fish)	500g (2-3pcs)	500	900W	12-17	Sprinkle fish fillets with 1-2 tablespoons lemon juice and add herbs and spices (e.g. rosemary). Put fillets evenly on steam tray.
Chicken breast fillets	400g (2 fillets)	500	900W	20-25	Rinse and clean the chicken breast fillets. Put chicken breast fillets side by side on steam tray.

Using the Manual Crusty Cook Function

Normally when cooking in microwave oven, using grill or microwave mode in grill/convection ovens, foods like pastries and pizza become soggy from button side. Using the Samsung Crusty plate helps to gain a crispy cookde result of your food.
The crusty plate can also be used for bacon, eggs, sausages, etc.

Steam plate / crusty plate | Low rack | high rack

1. Preheat the crusty plate, as described above.

☛ Before using the crusty plate, preheat it by selecting the combination mode for 3 to 5 minutes:
- Combination of convection (250°C) and microwaves. (600 W power level)
- Combination of grill and microwaves (600 W power level)

☛ Use oven gloves at all times as the crusty plate will become very hot.

2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.

❇ Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.

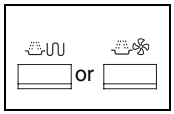
❇ Use plastic accessories to avoid scratches on the surface of the crusty plate or remove the food from the plate before cutting.

3. Place the food on the crusty plate.

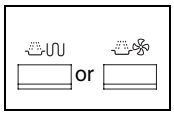
☛ Do not place any recipients on the crusty plate that are not heat-resistant (plastic bowls for example).

4. Place the crusty plate on the turntable in the microwave.

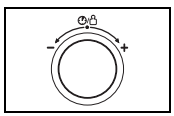
☛ Never place the crusty plate in the oven without the turntable.



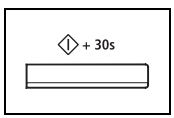
5. Press the **Combi** (or) button.



6. Select the appropriate power level by pressing the **Combi** (or) button.



7. Set the cooking time by turning the **Jog Dial** until the appropriate cooking time is displayed.



8. Press the **Start**( ) button.
Result: Cooking starts.
◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

✉ **How to clean the Crusty Plate**
Clean the crusty plate with warm water and detergent and rinse off with clean water.

✉ Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

❇ **Please Note**
The crusty plate is not dishwasher-safe.

Using the Manual Crusty Cook Function (continued)

We recommend to preheat crusty plate directly on the turntable. Preheat crusty plate with the 600W + Grill-function for 5 Min. and follow the times and instructions in the table.

Food	QUANTITY	PREHEAT TIME (MIN)	COOKING MODE	COOKING TIME (MIN)	Recommendations
Bacon	4-6 Slices (80g)	3	600W+Grill	3-4	Preheat crusty plate. Put slices side by side on crusty plate. Put crusty plate on high rack.
Grilled Tomatoes	200 g	3	300W +Grill	3-4	Preheat crusty plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crusty plate and set on high rack.
Omelette	300 g	3-4	450W + Grill	3 ½ -4 ½	Beat 3 eggs, add 2 tbsp. milk, herbs and spices. Cut one tomato in cubes. Preheat crusty plate, put tomato pieces on plate, add beaten eggs and 50g grated cheese evenly. Set plate on high rack.
Grilled Vegetables	250 g	3-4	450W + Grill	7-8	Preheat crusty plate and brush with 1 tbsp. oil. Put fresh sliced vegetables on plate e.g. pieces of pepper, onions, courgette slices and mushrooms. Set crusty plate on high rack.
Frozen Mini Spring Rolls with topping	250 g	2-3	1st stage: 300W + 250°C 2nd stage: Grill only	1st stage: 5-6 2nd stage: 4-5	Preheat crusty plate. Distribute spring rolls evenly on plate. Put plate on low rack.
Frozen Pizza	350 g	4-5	600W+Grill	6-8	Preheat crusty plate. Put the frozen pizza on crusty plate. Put crusty plate on high rack.
Frozen Baguettes (frozen)	250 g	3-4	300W + 220°C	10-12	Preheat crusty plate. Put the two frozen baguettes with topping (e.g. vegetables, ham and cheese). Put crusty plate on low rack.
Chicken Nuggets (frozen)	250 g	4	600W+Grill	6-7	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on crusty plate. Put crusty plate on the high rack. Turn over after 4-5 minutes.

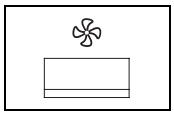
Cooking by Convection

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40°C to 250°C in eight preset levels. The maximum cooking time is 60 minutes.

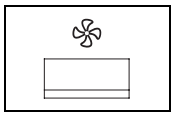
☛ If you wish to Fast Preheat the oven, see page 13.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

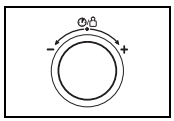
Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.



1. Press the **Convection** ( ) button.
Result: The following indications are displayed:
(convection mode)
250°C (temperature)

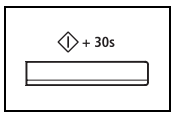


2. Press the **Convection** ( ) button once or more times to set the temperature.
(Temperature : 250, 220, 200, 180, 160, 140, 100, 40°C)



3. Set the cooking time by turning the **dial knob**.

- The maximum cooking time is 60 minutes.



4. Press the **Start**( ) button.
Result: Cooking starts:

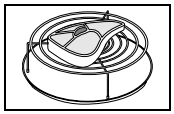
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

✉ If you would like to know the current temperature of oven cavity, press **Fast Preheat** ( ) button.

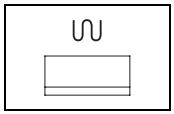
Grilling

The grill enables you to heat and brown food quickly, without using microwaves.

- ***Always use oven gloves when touching the recipients in the oven, as they will be very hot.***
- ***You can get better cooking and grilling results, if you use the high rack.***

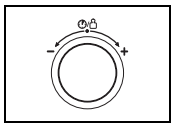


1. Open the door and place the food on the rack.



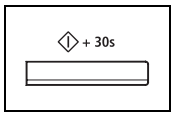
2. Press the **Grill** ( ) button.
Result: The following indications are displayed:
(grill mode)

- You cannot set the temperature of the grill.



3. Set the grilling time by turning the **dial knob**.

- The maximum grilling time is 60 minutes.



4. Press the **Start**( ) button.
Result: Grilling starts:

- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

EN

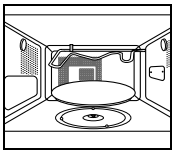
EN

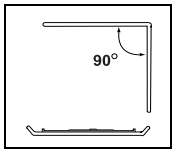
Choosing the Heating Element Position

The heating element is used when grilling.
The heating element is used when cooking food by convection, grilling or spit roasting. It can be placed in one of two positions:

- ***Horizontal position for convection cooking and grilling***

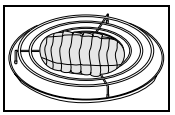
☛ Only change the position of the heating element when it is cold and do not apply excessive force when placing it in the vertical position.





To set the heating element to the...	Then...
Horizontal position (convection cooking and grilling)	◆ Pull the heating element towards you ◆ Push it upwards until it is parallel with the ceiling (top) of the oven

Choosing the Accessories



Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.
Microwave-safe containers are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc.
If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof. Metallic cookware or utensils may damage your oven.

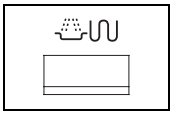
☛ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 27.

Combining Microwaves and the Grill

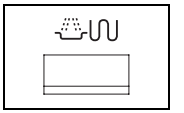
You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
You can improve cooking and grilling, if you use the high rack.

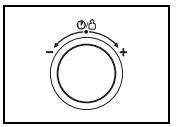
Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.



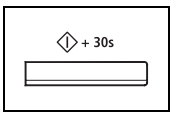
1. Press the **Microwave + Grill**( ) button.
Result: The following indications are displayed:
(microwave & grill combi mode)
600W (output power)



2. Select the appropriate power level by pressing the **Microwave + Grill**( ) button until the corresponding output power is displayed (600, 450, 300W).
- You cannot set the temperature of the grill.



3. Set the cooking time by turning the **dial knob**.
- The maximum cooking time is 60 minutes.



4. Press the **Start**(◇) button.
Result:
- ◆ Combination cooking starts.
- ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

Combining Microwaves and Convection

EN

Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available.

Many foods can be cooked in combination mode, particularly:

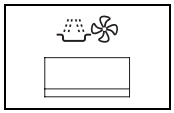
- ***Roast meats and poultry***
- ***Pies and cakes***
- ***Egg and cheese dishes***

☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

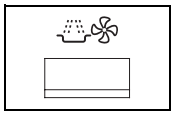
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can get better cooking and browning, if you use the low rack.

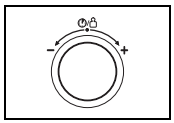
Open the door . Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.



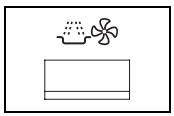
1. Press the **Microwave + Convection**( ) button.
Result: The following indications are displayed:
(microwave & convection combi mode)
600W (output power)



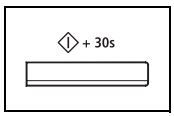
2. Select the temperature by pressing the **Microwave + Convection**( ) button.
(Temperature : 250, 220, 200, 180, 160, 140, 100, 40°C)



3. Set the cooking time by turning the **dial knob**.
- The maximum cooking time is 60 minutes.



4. Set the appropriate power level by pressing the **Microwave + Convection**( ) button until the corresponding output power is displayed (600, 450, 300, 180, 100W).



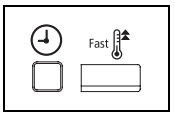
5. Press the **Start**( ) button.
Result:
- Combination cooking starts.
- The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

✉ If you would like to know the current temperature of the oven cavity, press the **Fast Preheat** ( ) button.

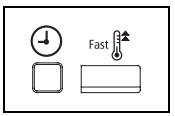
EN

Safety-locking Your Microwave Oven

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.



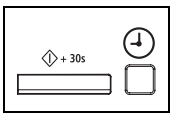
1. Press the **Clock**( ) and **Fast Preheat**( ) buttons at the same time(about three second).
   Result:
   - The oven is locked.
   - The follow indication is display "**L**".



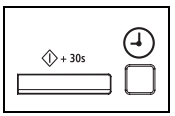
2. To unlock the oven, press the **Clock**( ) and **Fast Preheat**( ) buttons again at the same time (about three second).
   Result: The oven can be used normally.

Switching the Beeper Off

You can switch the beeper off whenever you want.



1. Press the **Start**( ) and **Clock**( ) buttons at the same time (about one second).
   Result: The oven does not beep to indicate the end of a function.



2. To switch the beeper back on, press the **Start**( ) and **Clock**( ) buttons again at the same time (about one second).
   Result: The oven operates normally.

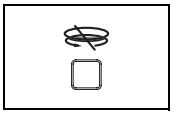
Manual Stop Turntable Function

The turntable on/off( ) button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

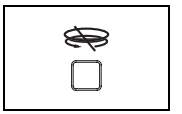
The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.

Warning ! Never operate the turntable without food in the oven.

Reason: This may cause fire or damage to the unit.



1. Press the **Turntable on/off** ( ) button.
   Result: The turntable will not rotate.



2. To switch the turntable rotating back on, press the **Turntable on/off** ( ) button again.
   Result: The turntable will rotate.

Do not press the **Turntable on/off**( ) button during the cooking process. Cancel the cooking phase, before pressing the **turntable On/Off**( ) button.

Cookware Guide

EN

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry. The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crusty plate	✓	Do not preheat for more than 8minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ :Recommended
✓✗:Use Caution
✗ :Unsafe

EN

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum effectiveness. Microwaves are reflected by metal, such as stainless steel, aluminum and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.
Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).
Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.
Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power	Time (min.)	Standing Time(min.)	Instructions
Spinach	300g	600W	9½-10½	2-3	Add 15 ml (1 tablespoon) cold water.
Broccoli	300g	600W	8½-9½	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300g	600W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.
Green Beans	300g	600W	9-10	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed Vegetables (carrots/peas/ corn)	300g	600W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese style)	300g	600W	8½-9½	2-3	Add 15 ml (1 tbsp.) cold water.

Cooking Guide for rice and pasta

Rice: Use a large pyrex bowl with lid – rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing Time(min.)	Instructions
White Rice (parboiled)	250g 375g	900W	15½-16½ 18-19	5	Add 500 ml cold water. Add 750 ml cold water.
Brown Rice (parboiled)	250g 375g	900W	20½-21½ 23-24	5	Add 500 ml cold water. Add 750 ml cold water.
Mixed Rice (rice + wild rice)	250g 375g	900W	16½-17½ 19-20	5	Add 500 ml cold water.
Mixed Corn (rice + grain)	250g 375g	900W	17½-18½ 20-21	5	Add 400 ml cold water.
Pasta	250g	900W	11-12	5	Add 1000 ml hot water.

EN

Cooking Guide for fresh vegetables

Use a suitable pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Broccoli	250g 500g	4½-5 7-7½	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels Sprouts	250g 500g	6-6½ 9-9½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250g 500g	4½-5 8-8½	3	Cut carrots into even sized slices.
Cauliflower	250g 500g	5-5½ 8½-9	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250g 500g	3-3½ 7-7½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	250g 500g	3½-4 6-6½	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250g 500g	4-4½ 7½-8	3	Cut leeks into thick slices.
Mushrooms	125g 250g	1½-2 2½-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250g 500g	5-5½ 8-8½	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250g 500g	4½-5 7-8½	3	Cut pepper into small slices.
Potatoes	250g 500g	4½-5 7½-8½	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250g 500g	5½-6 8½-9	3	Cut turnip cabbage into small cubes.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens and hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +5 to +7°C.

Arranging and covering
Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring
Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.
Check the tables for guidance.
In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times
When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

EN

REHEATING BABY FOOD

BABY FOOD:
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40°C.

BABY MILK:
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37°C.

REMARK:
Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing Time(min.)	Instructions
Baby food (vegetables + meat)	190g	600W	30sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190g	600W	20sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100ml 200ml	300W	30-40sec. 1min. 10 sec. to 1min. 20sec.	2-3	Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 2 minutes. Before serving, shake well and check the temperature carefully.

Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Drinks (coffee, tea and water)	150ml (1 cup) 300ml (2 cups) 450ml (3 cups) 600ml (4 cups)	900W	1-1½ 2-2½ 3-3½ 3½-4	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250g 500g	900W	2½-3 4-4½	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350g	600W	5-6	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350g	600W	4½-5½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350g	600W	5-6	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350g 450g 550g	600W	4½-5½ 5½-6½ 6½-7½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

EN

DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time.
Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.
Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.
Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: You will obtain more even defrosting results if you defrost smaller pieces of meat, rather than larger joints of meat.

For defrosting of frozen food with a temperature of about -18 to - 20°C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Meat				
Minced meat	500g	13-15	15-30	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
Pork steaks	250g	7-8		
Poultry				
Chicken pieces	500g (2 pcs)	14-15	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	1200g	32-34		
Fish				
Fish fillets	200g	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time!
Whole fish	400g	11-13		
Fruit				
Berries	250g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2pcs 4pcs	1-1½ 2½-3	5-10	Arrange rolls in a circle or bread vertically(like a tower) on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
Toast/ Sandwich	250g	4½-5		

GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 4 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

IMPORTANT REMARK:
Whenever the grill only mode is used, make sure that the grill-heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. Please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

Cookware for cooking with microwaves + grill
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwaves + grill cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

IMPORTANT:
Whenever the combination mode (microwave + grill) is used, make sure that the grill heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following chart. The food must be turned over, if it is to be browned on both sides.

EN

Grill Guide for fresh food

Preheat the grill with the grill-function for 3 minutes.
Use the power levels and times in this table as guide lines for grilling.

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
Toast Slices	4 pcs (each 25g)	Grill only	5-6	3-4	Put toast slices side by side on the rack.
Grilled Tomatoes	400 g (4pcs)	300W +Grill	7½-8½	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.
Tomato-Cheese Toast	4 pcs (300 g)	300W +Grill	5½-6½	-	Toast the bread slices first. Put the toast with topping on the high rack. Place the rack on the metal enamel tray. Stand for 2-3 minutes.
Toast Hawaii (ham, pineapple, cheese slices)	4 pcs (500 g)	450W +Grill	6½-7½	-	Toast the bread slices first. Put the toast with topping on the high rack. Place therack on the metal enamel tray. Stand for 2-3 minutes.
Jacket Potatoes	2x 200 g 2x 400 g	600W +Grill	5-6 8½-9½	3-4 5-6	Cut potatoes into halves. Put 2 potatoes opposite, 4 potatoes in a circle on the high rack. Stand for 3-5 minutes.
Gratin Potatoes / vegetables (chilled)	800 g	600W +Grill	16-17	-	Put the fresh gratin into a big rectangular glass pyrex dish. Put the dish on the low rack. After cooking stand for 2-3 minutes.
Lasagne (chilled)	800 g	600W +Grill	17-18	-	Put the fresh lasagne into a big rectangular glass pyrex dish. Put the dish on the low rack. After cooking stand for 2-3 minutes.
Baked Apples	4 apples (ca.800g)	300W +Grill	13-15	-	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.
Chicken Pieces	500 g (2pcs) 800 g (4pcs)	300W +Grill	10-11 12-13	9-10 11-12	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. Put one chicken piece not into the centre of the high rack. Place the rack on the metal enamel tray. Stand for 2-3 minutes.
Lamb Chops (medium)	500 g (4-5pcs)	Grill only	12-14	10-12	Brush the lamb chops with oil and spices. Lay them in a circle on the high rack. Place the rack on the metal enamel tray. After grilling stand for 2-3 minutes.
Pork Steaks	650 g (4pcs)	MW + Grill	300W+ Grill 13-14	Grill only 9-10	Brush the pork steaks with oil and spices. Lay them in a circle on the high rack. Place the rack on the metal enamel tray. After grilling stand for 2-3 minutes.
Roast Fish	650 g (2pcs)	300W +Grill	10-11	9-10	Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. Place the rack on the metal enamel tray. Stand for 2-3 minutes.

Grill guide for frozen food

Preheat the grill with the grill function for 3 minutes, unless indicated differently.
Use the power levels and times in this table as guide lines for grilling.

Food	Portion	Power	Time (min.)	Instructions
Burger (raw frozen)	2pieces (125 g) 4pieces (250 g)	450W+Grill	5-6 8-9	Put the raw burger in a circle on the high rack. Turn over after 3½ (125 g) and after 5 min. (250 g). Put burger into rolls.
Hamburger, Cheeseburger etc. (ready, cooked with bread roll)	2 pcs (300 g)	600W+Grill without preheating!	5-6	Put frozen burger side by side on a flameproof dish. Place plate directly on the turntable. Stand for 2-3 minutes.
Gratin (vegetables or potatoes)	400 g	450W+Grill	14-16	Put frozen gratin into a round glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.
Fish Gratin	400 g	450W+Grill	20-22	Put frozen fish gratin into a small flat rectangular glass pyrex dish. Put the dish on the low rack. After cooking stand for 2-3 minutes.

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.
The heating element and the fan are situated on the back-wall, so that the hot air is circulating.

Cookware for convection cooking:
All conventional ovenproof cookware, can be used in the microwave whilst cooking with only the Convection Mode.

Food suitable for convection cooking:
Foods that contain pastry are suitable in this mode (Cake, Pies etc).

MICROWAVES +CONVECTION

This mode combines the microwave energy with the hot air and therefore reduces the cooking time while giving the food a brown and crispy surface.
Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:
Cookware should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

Food suitable for microwave + convection cooking:
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes, pies and crumbles, roast vegetables, scones and breads.

Convection Guide for fresh food like Pie/Quiche, Pizza and Meat

Preheat the convection with the preheating function to the desired temperature.
Use the power levels and times in this table as guide lines for convection cooking

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
PIE/QUICHE Pie/Quiche on baking (ready baked and chilled)	200g 400g	300 W + 180°C	6-7 10-11	-	Put the chilled pie/quiche paper on the high rack. Stand 2-3 minutes.
PIZZA Chilled Pizza (ready baked)	300-400g	600 W + 220°C	6-7	-	Place the pizza on the high rack. After baking stand for 2-3 minutes.
MEAT Roast Lamb (medium)	1200-1300g	1.side: 600W + 160°C 2.side: 600W +Grill	20-22	13-15	Brush lamb with oil and spice itwith pepper, salt and paprika. Put it on the low rack, first with the fat side down. Place the rack on the metal enamel tray. After cooking wrap in aluminium foil and stand for 10-15minutes.
Roast Chicken	900g 1300g	450 W + 250°C	14-16 18-20	12-14 14-16	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Place the rack on the metal enamel tray. Stand for 5 minutes.

EN

Convection Guide for fresh food like Bread Rolls, Bread and Cake

Preheat the convection with the preheating function to the desired temperature, unless we recommend not to preheat the oven- see table.

Use the power levels and times in this table as guide lines for convection cooking.

Food	Portion	Power	Time (min)	Instructions
BREAD ROLLS				
Bread Rolls (ready baked)	4-6 pcs (each ca. 50 g)	Only convection 180°C	3-4	Put bread rolls in a circle on the low rack. Use oven gloves while taking out! Stand 2-3 minutes.
Bread Rolls (pre-baked)	4-6 pcs (each ca. 50 g)	100 W + 200°C	7-8	Put bread rolls in a circle on the high rack. Use oven gloves while taking out! Stand 2-3 minutes.
Bread Rolls (chilled fresh yeast dough)	200 g (4 pcs) 400 g (8 pcs)	180 W + 220°C	10-11 15-16	Arrange bread rolls on baking paper in a circle on the low rack.Use oven gloves while taking out! Stand 2-3 minutes.
BREAD				
Garlic Bread (pre-baked and chilled)	200 g (1pc)	180 W + 220°C	7-8	Put the frozen baguette on baking paper on the high rack. Use oven gloves while taking out! After baking stand for 2-3 minutes.
White Bread Wheat (fresh yeast dough)	750g	180 W + 220°C without preheating!	21-23	Put the fresh dough in a small, rectangular black metal dish (length 25cm). Make a shallow cut lengthways. Put the bread on the low rack. Stand for 5-10 minutes.
Brown Bread Rye and Wheat (fresh leaven with yeast)	750g	180 W + 220°C without preheating!	28-30	Put the fresh dough in a small, rectangular black metal dish (length 25cm). Make a shallow cut lengthways. Put the bread on the low rack. Stand for 5-10 minutes.
CAKE				
Marble Cake; (batter cake)	500g	180 W + 220°C	19-21	Put the fresh dough in a small, round, glass pyrex dish (diameter 18 cm). Put the cake on the low rack. Stand for 5-10 minutes.
Dutch Butter Cake(batter cake)	800g	180 W + 220°C	22-23	Put the fresh dough in rectangular glass pyrex dish (length 28 cm). Put the cake on the low rack. Stand for 5-10 minutes.
Sponge Cake	250g	220°C + 180 W	11-13	Put the fresh dough in a small round glass pyrex dish (Ø 18 cm). Put the cake on the low rack. Stand for 5-10 minutes.
Fruit Flan Base (batter cake)	400g	220°C + 180 W	17-18	Take a flat, round glass pyrex dish (Ø 25 cm). Cover bottom with baking paper and empty dough into the dish. Put the cake on the low rack. After standing time of 20 -30 minutes, top cake with fruits and glaze.
Fresh Pastries (yeast dough, filled)	250 g (5 pcs)	100 W + 200°C	11-12	Put yeast pastries on baking paper in a circle on the low rack. Leave the centre clear. Use oven gloves while taking out! Stand 2-3 minutes.
Muffins	400 g (6 pcs)	180 W + 200°C	14-16	Empty dough into a black metal muffin dish. Put muffins on the low rack. Use oven gloves while taking out! Stand 5 minutes.
Brownies	650g	180 W + 200°C	20-22	Empty dough into a rectangular glass pyrex dish. Put brownies on the low rack. Use oven gloves while taking out! Stand 5-10 minutes.

Convection guide for frozen food like Bread Rolls, Bread, Cake and Pastry

Preheat the convection with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven- see table.
Use the power levels and times in this table as guide lines for baking.

Food	Portion	Power	Time (min)	Instructions
Bread Rolls (ready baked)	6 pcs (each ca. 50 g)	180 W + 200°C	6-7	Arrange rolls in a circle on the low rack. Stand for 2-5 minutes.
Bread Rolls (pre-baked)	6 pcs (each ca. 50 g)	180 W + 200°C	6½-7½	Arrange rolls in a circle on the low rack. Stand for 2-5 minutes.
Croissants (ready baked)	4 pcs (each ca. 50 g)	180 W + 200°C	4-5	Put the croissants on the low rack. After baking stand for 2-3 minutes.
Baguettes / Garlic Bread (pre-baked)	200-250 g (1pc)	180 W + 200°C	9-10	Put the frozen baguette on baking paper on the low rack. After baking stand for 2-3 minutes.
Baguettes + topping (e.g. tomatoes, cheese, ham, etc.)	250 g (2pcs)	450 W + 200°C	6-7	Put frozen baguettes side by side on the low rack. After baking stand for 2-3 minutes.
Cake (ready baked with fruit filling)	400-500 g	180 W + 180°C without preheating!	8-10	Put cake on baking paper. Set a small cake on the low, cake with a large diameter on the high rack. After baking stand for 15-30 minutes. Hint: Stand cake in the oven and serve warm.
Puff Pastries (raw dough with filling)	250 g (5-6 pcs)	180 W + 220°C	10-11	Put pastry on baking paper on high rack. After baking stand for 2-3 minutes.

Convection guide for frozen Pizza, Pasta, Chips and Nuggets

Preheat the convection with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven- see table.
Use the power levels and times in this table as guide lines for baking.

Food	Portion	Power	Time (min)	Instructions
Pizza (pre-baked)	300-400 g	600 W + 250°C	12-14	Place one pizza on the low rack. After baking stand for 2-3 minutes.
2 Baguettes with topping (pre-baked)	2 x 125 g	300 W + 220°C	10-12	Place two baguettes on high rack. After baking stand for 2-3 minutes
Lasagne Canneloni	400 g	450 W + 200°C	20-22	Fill it into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.
Gratin (Macaroni, Tortellini)	400 g	450 W + 200°C	18-20	Fill it into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen gratin on the low rack. After cooking stand for 2-3 minutes.
Croquettes (Potato Snacks)	500 g	180 W + 250°C	16-18	Put croquettes on the low rack. After cooking stand for 1-2 minutes.

Cooking Guide (continued)

SPECIAL HINTS

MELTING BUTTER
Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE
Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY
Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE
Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES
Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

Cleaning Your Microwave Oven

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Turntable and Roller rings***

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

✉ **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

✉ Clean the microwave oven cavity right ofter each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

✉ The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should perform repairs.

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.
- **Reason:** Dust and damp may adversely affect the working parts in the oven.

Technical Specifications

EN

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	3100 W
Microwave	1400 W
Grill (heating element)	1300 W
Convection (heating element)	Max. 1700 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x D x H)	
Outside	556 x 578 x 324 mm
Oven cavity	375 x 392 x 251 mm
Volume	1.3 Cubic feet
Weight	
Net	24 kg approx.

Note

Note

ELECTRONICS

If you have any questions or comments relating to Samsung products, please contact the SAMSUNG customer care center.

Tel : 3030 8282
1800 110011
www.samsung.com